

Frymaster FilterQuick Boilout Quick Guide



1. With the fryer off and the fry-pot empty, press the filter button until filter is displayed. Scroll the left display until Clean is displayed. Press the checkmark.



2. Boil Out Now and Yes/No are displayed. Press the arrow under Yes.



3. Is Oil Removed scrolls on the left and Yes/No is on the right. Ensure there is no oil in the affected pot and push the arrow under Yes



4. Is solution in the vat scrolls on the left.



5. Fill the vat with water to the upper etched line and add the prescribed cleaning solution. Confirm with a button push.



6. The controller begins the countdown of the 30 minute boilout. The water is heated to approximately 190°F.



7. The vat can be scrubbed during the boilout process. Use only approved cleaning equipment and wear proper protective clothing and be careful. The hot water can cause injury.



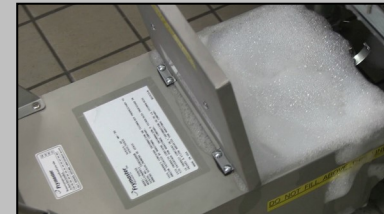
8. The controller will display Done and Confirm at the end of the boilout cycle. Press the arrow under confirm.



9. The controller scrolls remove filter pan. Remove the pan.



10. The display becomes insert disposal pan and confirm. Insert a pan suitable to hold a full vat of the hot water. The Frymaster clean-out solution caddy is shown. Do Not use an SDU. The water can ruin its pump.



11. Press the arrow under confirm. Water flows to the caddy. Remove and drain the caddy.



12. Reposition the caddy under the fryer as the frypot is rinsed. Thoroughly dry the frypot and the elements. Rinse Complete scrolls and confirm is displayed. Press the arrow under confirm.



13. Vat and pan dry? scrolls. Confirm is displayed. Press arrow under confirm.



14. Remove disposal pan scrolls. Confirm is displayed. Remove the caddy and confirm with the arrow key.



15. Insert filter pan scrolls and Confirm is displayed. Insert the filter pan and confirm with a button push.



16. Fill Vat is displayed with Confirm. Fill the vat with fresh oil to the lower line.



17. Confirm the vat is full with a button push. The controller displays off.

